

## **CASAVA BOWL SALAD**

**Serving 8**

### **INGREDIENTS:**

**2 large cassavas**  
**6 large tomatoes**  
**4 large ripped mangoes**  
**2 large red onions**  
**1 large cucumber**  
**a bunch of fresh coriander**  
**1 large lemon**  
**2 table spoon of olive oil**  
**salt and pepper to taste**  
**vegetable oil for frying**

### **PREPARATIONS:**

1. *Peel the skin of the cassava and slice it in two from the middle. You will see a stringy line in the middle. Take that out with the knife carefully.*
2. *Chop then thinly in any style you want. You can even use a potatoes slicer or any kind of slicer to make nice designs. If you like it extremely crispy like potato chips then thinly slice but for the purpose of this salad, we will make some crispy and some with just a little body to it.*
3. *Heat up frying oil and fry the cassava until it is golden brown. Cool them down before putting them with the rest of the salad ingredients.*
4. *Chop the rest of the ingredients into small shapes and sizes.*
5. *Grate some lemon zest from the lemon into the salad before you squeeze all the juices out into the salad.*
6. *Season with salt and pepper to taste.*